

Catering, Week 4

Right, I'm Salvatore I'm the new tutor here. I've started since January; training from Sardinia - I own my restaurant as well. I work different kinds of restaurants [and] hotels...and now I'm landing here so, yeah.

Pete: Italian food, Nick?

Nick: Good at eating it, yeah, never made it. How difficult or easy is this going to be Salvatore?

Salvatore: This one [is] very, very easy. The task I've chosen for you is extremely easy, okay, because Jason warned me now. So he said to me, "just make sure, yeah"!

Nick: What did he say?

Salvatore: "Just make it very kind for them. Don't confuse them".

Pete: Yes! Good work, Jason!

Salvatore: "Just make it easy". Okay - is that good?

Nick: Yes. Very, very kind. Yes that's good advice, Jason, yeah.

Salvatore: Have you made pasta before?

Nick: No.

Salvatore: I ask you again, have you made pasta before? Yes.

Nick: Yes.

Salvatore: YES, that's it! Plenty of time[s].

<Laughter>

Salvatore: That's what we're doing today.

Pete: I make pasta all the time!

Salvatore: Have you, you see, that's what I want to hear! So get your flour...so, why do we use the flour?

Pete: It's got a bit more...elasticity about it?

Salvatore: Ahh that's what we like! You see, he's prepared!

Nick: Very good.

Salvatore: We do some work before we do the cooking.

Pete: I've peaked now. I can go.

Salvatore: <Laughing> The task is...that's correct. 250 grams of flour. Only three whole eggs and just salt. Has anybody got a pasta machine?

Nick: My kids have something with Play-Doh, which was like this sort of stuff.

Salvatore: Yes, but again, we don't have to use a pasta machine.

Nick: Don't have to?

Salvatore: No, you can do it by hand.

Nick: Okay, perfect.

Salvatore: It's quicker and easier with the pasta machine.

Pete: Think by the time you and I are finished it's going to look more like Play-Doh.

Salvatore: If you think...not many people used to have a piping bag. It's nice to have one. Have you used a piping bag before?

Nick: Never piped before, no.

Salvatore: Never piped before? Okay.

Pete: I've piped icing before!

Salvatore: Have you?

Pete: Yeah!

Salvatore: You quite posh, are you?

Pete: I try.

<Laughter>

Pete: I try...(not really).

Nick: No, no he's not posh. Common. Common as muck!

Salvatore: So what we do now is...the first job is, you fold it. Make sure all the corners are sealed. Every region in Italy has got a different way to do tortellini.

Pete: Like Devon versus Cornwall.

Nick: It's really good that.

Salvatore: It's good, isn't it.

Nick: Yeah!

Pete: Do you do the cooking at home?

Nick: Yeah, but not as...sometimes, not as in depth as this.

Pete: Okay, so...

<Laughter>

Salvatore: So we've one parcel here.

Pete: Ahh, beautiful!

<Hand clapping>

Pete: Good work.

Salvatore: So we've got some tortellini, spinach and ricotta cheese with balsamic dressing and just olive oil. Nothing else.

Pete: I've now got the 'Saturday kitchen' jingle going on in my head.

Nick: Yeah, yeah, *duuh-duh*...

<Theme tune to *Saturday Kitchen* show plays>

Pete: Like my flair there?

Salvatore: Absolutely!

Nick: I can't remember all this bit, so...

Salvatore: Don't worry. I will help you.

Nick: Okay. So that goes in...

Salvatore: You don't mind if I help you, no?

Nick: No, no.

Pete: As long as you give all the points to me, it's all good!

Nick: It's fine, it's fine. He hasn't noticed...

Salvatore: Yeah, so that's good yeah?

Nick: Do you want me to chuck it on like he did? Or just?

Salvatore: Ah, he's just showing off anyway.

Nick: Just do it normally?

Salvatore: Yeah. Do it normally, yeah.

<Lots of talking in the background>

Pete: Have you given me... have you given me a duff piping bag here? Ooh he's sabotaged my piping bag.

Salvatore: Yes.

<Laughter>

Nick: Sorry.

Salvatore: You seem quite nervous?

Pete: Yeah I am nervous. Yeah.

Salvatore: You're making me nervous now! Are you?

Pete: Yeah, I'm having flashbacks to painting nails.

Pete: So is Sarah in for an anniversary pasta treat?

Nick: Erm, no she's not going to see this.

Salvatore: Why?

Nick: Well I don't want her to know what I'm capable of.

Salvatore: I thought you were going to go home and show off straight away?

Nick: I mean I could have a go. Then paint her nails, then build her a wall.

<Laughter>

Nick: Oh and then do a portrait of her. Of all our different courses at the college.

Salvatore: Yes.

<A bell dings three times signalling the end of the challenge>